

**Claims**

1. Oil in water emulsion comprising emulsifier, and 5 to 40 wt% fat wherein the fat is characterised by a ratio of  $H_2U$  (triglycerides of 2 saturated fatty acids with chain length of at least 16 carbon atoms and one cis-unsaturated fatty acid) in weight % on total fat divided by  $HM_2$  (triglycerides of one saturated fatty acid with chain length of at least 16 carbon atoms and two saturated fatty acids with chain length of 10 to 14 carbon atoms) in weight % on total fat, plus  $H_2M$  (triglycerides of two saturated fatty acid with chain length of at least 16 carbon atoms and one saturated fatty acid with chain length of 10 to 14 carbon atoms) in weight % on total fat, is from 0.25 to 3.
2. Oil in water emulsion according to claim 1 wherein the fat is characterised by a ratio of  $H_2U$  (triglycerides of 2 saturated fatty acids with chain length at least 16 carbon atoms and one cis-unsaturated fatty acid) in weight % on total fat, divided by  $M_3$  (triglycerides of three saturated fatty acids with chain length of 10 to 14 carbon atoms) in weight% on total fat, of at least 0.3.
3. Oil in water emulsion according to claim 1 wherein  $H_2U/(HM_2 + H_2M)$  is from 0.3 to 3, more preferred from 0.3 to 2, most preferred from 0.5 to 0.80.
4. Oil in water emulsion according to any of claims 1-3 wherein the ratio of  $H_2U/M_3$  is at least 0.5, more preferred at least 0.7, even more preferred at least 0.9.

5. Oil in water emulsion according to any of claims 1-4 wherein the ratio of  $H_2U/M_3$  is from 0.5 to 10.
6. Oil in water emulsion according to any of claims 1-5 wherein the amount of laurics is from 20 to 60 wt%, preferably 30 to 60 wt%, more preferred from 40 to 60 wt% on total fat.
7. Oil in water emulsion according to any of the previous claims wherein the solid fat content of the fat at 35 °C is at most 10%, preferably at most 8%, more preferred at most 5%, even more preferred at most 4%.
8. Oil in water emulsion according to any of the previous claims wherein the solid fat content of the fat at 10 °C is at least 50%, preferably at least 55%, more preferred from 60 to 70%.
9. Oil in water emulsion according to any of the previous claims wherein the amount of  $H_2U$  is from 5 to 20 wt%, preferably from 6-12 wt% on total fat.
10. Oil in water emulsion according to any of the previous claims wherein the emulsifier comprises monoglycerides in an amount of from 0.2 to 0.5 wt% on total emulsion weight.